
CAVALLOTTO “PINNER”



Region: Piedmont, Italy

Grapes: 100% Pinot Nero

Farming: Certified organic

Age of vines: Planted in 1972

Altitude, Aspect, & Soil Type: 285 M, E-NE, calcareous clay with sandy deposits

Typical Harvest Time: Early September

Maceration & Fermentation: Controlled low temperature fermentation in cement with indigenous yeasts

Aging: 15 months in stainless steel, 9 months on the lees, 6 months in bottle

Finishing: No fining or filtering

Production: 6,160 bottles annually

Notes from Oliver:

The Cavallotto family were one of the first small bottlers in the Barolo zone, starting in 1948. Their wines were made by traditional methods 50 years ago, and they are still today. Alfio, his brother Giuseppe, and their sister Laura are maintaining the quality set by their grandfather, father, and uncle, and also maintaining the long-standing practice of natural farming, in which they were a pioneer in their appellation.

Cavallotto's 'Pinner' is Pinot Nero vinified as a white wine. Coming from vines situated around the Cavallotto family farm house, it is well-structured, with excellent minerality and aromas of tropical fruits. Excellent as an aperitif, with fresh cheeses, all types of seafood, or light/medium rich plates in general.